

Very Merry Martin!

RECIPE COLLECTION



**MARTIN
AQUATIC**
DESIGN & ENGINEERING

FEATURED RECIPE

Old Fashioned

5 MINUTES | SERVES 1

Rich, smooth, and silky, the Old Fashioned is a classic stirred cocktail, built and served in a lowball glass. Mix this delicious drink using the **syrup and bourbon** from your Very Merry Martin gift box.



What You'll Need:

- 1/2 oz. Old Fashioned cocktail syrup containing spices, bitters, and orange
- 2 oz. bourbon whiskey
- Ice
- Lowball glass
- Orange peel and/or maraschino cherries for garnish

How to Make It:

- Add the syrup and bourbon to a lowball glass
- Add the ice
- Stir for 30-40 seconds
- Garnish with orange peel and cherries

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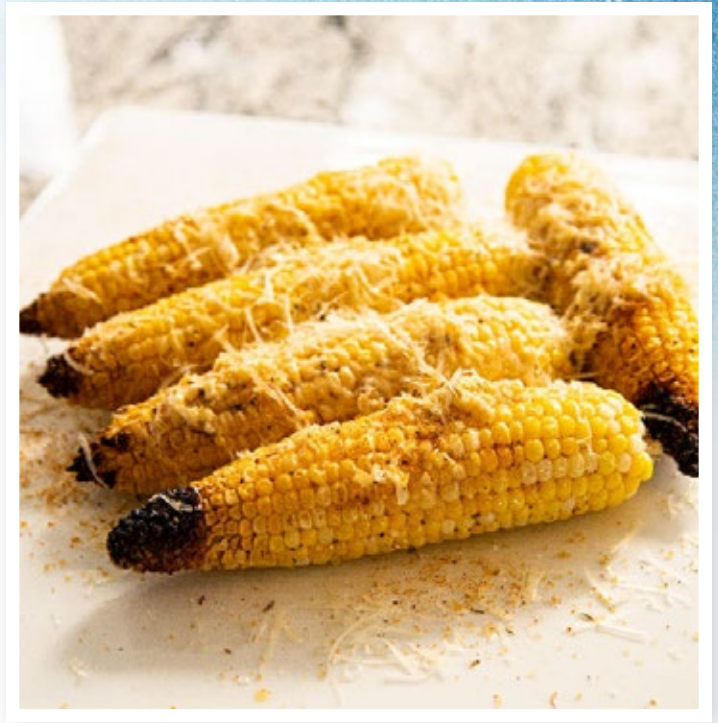


FEATURED RECIPE

Citrus Spice Grilled Corn

1 HOUR | SERVES 8

I truly believe that either of two things can make any recipe infinitely greater: cheese and my Traeger smoker—and this recipe has both. The sweetness of the corn plus the slight hint of sugar in the **Citrus Spice** combine with the smokiness of my grill and freshly shaved Parmesan cheese for a spectacular side dish bursting with flavors.



What You'll Need:

- 1 stick of butter, melted
- 8-12 cloves of garlic, minced
- Salt and pepper to taste (I prefer more than less)
- 2 tablespoons Citrus Spice rub from your Very Merry Martin box
- 8 ears fresh corn
- 1 cup shaved Parmesan
- 1 tablespoon chopped parsley

How to Make It:

- Set smoker or grill temperature to 450° and preheat, with the lid closed for 15 minutes
- Place butter, garlic, salt and pepper in a medium bowl and mix well
- Peel back the corn husks and remove the silk
- Rub the corn with half of the garlic butter mixture
- Sprinkle on the Citrus Spice rub generously
- Close husks and place directly on the grill grate
- Cook for 25 to 30 minutes, turning occasionally until corn is tender. I rotate them around every 5-8 minutes so that I cook at least all four sides
- Remove corn from the grill, and peel and discard the husks. Husks will be super hot, so use gloves
- Place the corn on a baking tray and drizzle with the remaining butter. Top with Parmesan
- Broil the corn for 1-3 minutes on medium to get the cheese to melt. Don't over broil
- Top with more Parmesan and parsley and serve

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FEATURED RECIPE

Smokey Southern Steak

1 HOUR | SERVES 2

Steak really shouldn't be complicated. But, if you have the time and a smoker (I love my Traeger), then there's a great method to getting a perfectly tender piece of meat. This recipe does take an hour, but it's worth it, and it's a great use of the **Smokey Southern** spice rub found in your Very Merry Martin holiday gift box.



What You'll Need:

- 2 large New York strip steaks (the thicker the better)
- 2 tablespoons kosher salt
- Smokey Southern spice rub (from your Very Merry Martin box) to taste
- Olive Oil

How to Make It:

- Use a small amount of olive oil to season the steaks. Rub into the steaks covering both sides
- Season the steaks liberally with the Smokey Southern and salt and set steaks aside while the grill preheats
- When ready to cook, set smoker or grill temperature to 225°F and preheat, with the lid closed for 15 minutes. For optimal flavor, use your smoker's "Super Smoke" method if available
- Place the steaks directly on the grill grate and smoke for 45 minutes to 1 hour, until the internal temperature reaches 105°F
- Remove steaks from the grill and set aside to rest. Cover in Foil but don't take inside
- Increase the grill temperature to 450°F
- Place the steaks directly on the grill grate and cook 3 to 5 minutes per side, or until the internal temperature reaches 120°F to 125 depending on your steak
- Remove from grill and let rest 5 minutes before serving

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FEATURED RECIPE

Ice Cube Tray Truffles

10 MINUTES | MAKES 13 TRUFFLES

This is a quick and fun treat that's perfect for a party –or just because! You can fill the truffles with just about anything you like. Use the **silicone ice cube mold** from your Very Merry Martin box to make truffles that are just the right size.



What You'll Need:

- 1 30 oz. bag of Ghirardelli Chocolate Melting Wafers (milk or dark chocolate)
- Various fillings, such as fresh fruit, nuts, pretzels, marshmallows, crushed candy canes, or peanut butter
- Silicone ice cube mold from your Very Merry Martin box
- Microwave-safe bowls

How to Make It:

- Empty bag of chocolate into a glass or silicone bowl
- Microwave for 30 seconds, stir, and repeat until chocolate is melted
- Spoon a small amount of chocolate into the bottom of each mold, maybe 1/4 thick
- Add your fillings. In these photos, we used fresh raspberries, peanuts, and marshmallows. Don't add too much, or you won't be able to cover it up!
- Evenly distribute the remaining chocolate into each mold so that the fillings are completely covered
- Chill for 20 minutes or until chocolate is fully solidified
- Pop the chocolates out of the mold, pushing out from the bottom

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FROM
BECKY WITT

Dairy-Free Pumpkin Cookies

30 MINUTES | MAKES 2 DOZEN



For the Cookies:

- 1 cup coconut oil
- 1 cup sugar
- 1 teaspoon pumpkin pie spice
- ½ teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 egg
- 1 teaspoon vanilla extract
- ¾ cup pumpkin puree
- 2 cups of flour

For the Glaze:

- 1 ½ cups powdered sugar
- 2 tablespoons maple syrup
- 1 tablespoon + 1 teaspoon water
- 1/8 teaspoon pumpkin pie spice
- 1/8 teaspoon salt

How to Make It:

- Preheat oven to 350°. Line baking sheet with parchment paper.
- In large bowl, beat coconut oil, sugar, pumpkin pie spice, salt, baking powder, and baking soda with electric mixer
- Beat in egg, vanilla extract, and pumpkin puree until combined
- Add flour in 1 cup increments, continuing to beat until all flour is combined
- Place tablespoon-size balls of dough on baking sheet 2 inches apart.
- Bake 12-14 minutes or until cookies have fully set (toothpick should come out clean)
- Allow cookies to cool for a minute before transferring to cooling rack
- For the glaze, whisk together powdered sugar, maple syrup, water, pumpkin pie spice, and salt until smooth
- When cookies are cooled, drizzle glaze over them

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FROM
BEN O'RIORDAN

World's Best Gin & Tonic

5 MINUTES | SERVES 1

The perfect cocktail for any Florida celebration. This Gin & Tonic is fresh, crisp, and light in flavor. Perfect for a warm day or a dinner with friends.



What You'll Need:

- 1-1/2 oz. Oxley English Dry Gin
- 6 oz. Fever-Tree Mediterranean Tonic
- 3 Coriander Seeds
- 1 Lemon Wheel
- 1 Grapefruit Peel 2 Inches Long
- 1 Mint Leaf
- 1 Ice Sphere

How to Make It:

- Using a peeler, peel a 2 inch long piece of grapefruit rind and set aside
- Slice 1 lemon into wheels
- Press/clap mint leaf into your palm to release its flavor
- Place Lemon Wheel and Mint into wine glass
- Place Ice Sphere in wine glass
- Pour Gin on top of ice sphere
- Rub the grapefruit rind on the rim on the wine glass, twist it and place in glass
- Pour tonic on top

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FROM
DAN BELL

Bacon Wrapped Asparagus

30 MINUTES | SERVES 4

Asparagus as a side item is such a quick and easy vegetable to add to your meal. This recipe, however, helps elevate it from a weeknight dish to a fancy party food. And the sugar in the Citrus Spice rub makes for an even sweeter bacon taste.



What You'll Need:

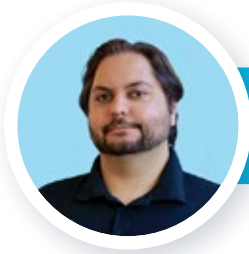
- 1 lb Bacon
- 1 Package of Asparagus Spears
- 2 tbsp Citrus Spice
- 1 tsp Olive Oil

How to Make It:

- Snap the ends off of the asparagus spears and set onto parchment covered baking sheet
- Drizzle olive oil over the asparagus spears until evenly coated
- Prepare the bacon by cutting each slice lengthwise into 3 equal strips
- Take one asparagus spear and wrap with one slice of bacon. Once all are wrapped sprinkle them with Citrus Spice. [Alternatively, put the Citrus Spice onto a plate and roll each asparagus spear until evenly coated
- Please the wrapped asparagus onto the parchment covered baking sheet and roast for 10-15 minutes

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FROM
DAN SWANDO

Big German Pancake

17 MINUTES | SERVES 4

Growing up, this recipe was our family's special occasion breakfast. Whenever we got good grades on our report card, or celebrated birthdays, my mom would make German pancakes. Eventually, it turned into our family's Christmas morning tradition.



What You'll Need:

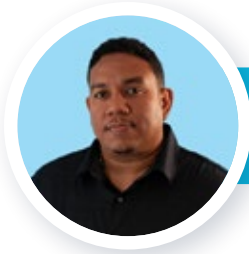
- 3 tbsp Salted Butter
- 3 Large Eggs
- ½ cup Milk or Light Cream
- 2 tbsp Granulated Sugar
- ¼ tsp Salt
- ¼ tsp Vanilla
- ½ Cup All Purpose Flour
- ½ Cup Strawberries
- 1 Banana
- Cherry Kijafa
- Powdered Sugar

How to Make It:

- Preheat oven to 475 degrees
- Add butter to 9 or 10 inch oven safe skillet and place inside over while it preheats to melt the butter
- Slice strawberries and bananas, place in small bowl with Kijafa
- In a medium bowl, beat eggs with an electric mixer. Add in milk/cream, sugar, salt, and vanilla. Mix until sugar is dissolved. Sift in flour and mix until smooth
- Let batter rest for 10 minutes
- Pour batter into the hot skillet containing melted butter. Bake for 14 to 16 minutes or until the top is golden brown and darker around the edges. Pancake will rise substantially while baking, so make sure there is enough room for it to rise.
- Remove the pancake from the oven and let it sit for 1 minute. Loosen the pancake around the edge using a rubber spatula. Slowly let it slide from the skillet to a plate. Top with Kijafa soaked fruit and dust with powdered sugar

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FROM
DAVE WILLIAMS

Honey Glazed BBQ Chicken Wings

1.5 HOURS | SERVES 4



What You'll Need:

- 4 lbs chicken wings (approximately 14-18 wings)
- 1 teaspoon cayenne pepper
- 1 tablespoon garlic powder
- 1 tablespoon oxtail and stew seasoning
- 2 teaspoons cilantro and lime seasoning
- ¾ teaspoons salt and black pepper
- 1 teaspoon Citrus Spice seasoning mix
- 1 teaspoon Smokey Southern seasoning mix
- 5 tablespoons honey
- ¾ teaspoons basil

How to Make It:

- Rinse the wings in some water with lime juice added, then remove and place in separate container in preparation for the seasoning. Most if not all, the seasonings listed can be purchased at your local supermarket
- Wash your hands carefully, then use a pair of food handling gloves to carefully rub the seasoning unto the wings. Carefully ensure all the meat gets evenly coated
- You can either set aside the seasoned wings to sit for at least 3-4hrs, or overnight (preferred) in a ziplock back in the refrigerator
- Pre-heat oven to 350°
- Remove the seasoned wings from the container (or ziplock bag) and carefully place them in your baking pans or aluminum foil pans. Try not to overpack the baking tray
- Once your oven is ready at the assigned temperature, insert your wings (uncovered), for 40-45 mins.
- After the time has expired, remove the wings from the oven and flip them on the other side.
- Re-insert for another 40-45 mins.
- In a small "cereal" bowl, mix in BBQ sauce [your fav] with at least 5 tablespoons of honey, and ¾ teaspoon of flaked basil leaves, then mix together. The amount of mixture prepared should be sufficient to baste both sides of the wings, once they're done cooking.
- Remove the wings from the oven after the second round of timing has expired.
- Reduce oven temperature to 275°
- Using a basting brush, baste both sides of the wings with the Honey-BBQ sauce mix you prepared
- Once you're satisfied that all your wings have been adequately coated with your mixture, place them back into the oven for another 15mins. Serve.

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FROM
EMILY BUEHRER

Matcha Chocolate Bark

20 MINUTES | SERVES 20



What You'll Need:

- 8 oz semi-sweet chocolate chips
- 8 oz white chocolate chips
- 3 tablespoons matcha powder
- 1/2 cup freeze dried strawberries
- 1/2 cup shaved coconut chips

How to Make It:

- Place semi sweet chocolate chips in double boiler over a saucepan of simmering water. Stir frequently until chocolate is melted. Spread the melted chocolate on a pan lined with parchment paper. Put in fridge to cool.
- After the first layer of chocolate has cooled melt white chocolate chips in double boiler. After fully melted sift matcha powder over bowl while stirring until there are no lumps and the chocolate is uniform in color. Spread the melted chocolate over the semi sweet chocolate layer.
- While chocolate is still soft, sprinkle freeze dried strawberries and coconut chips over the top. Gently press the toppings into the chocolate so they stick.
- Cool bark at room temperature for 2 hours or in the fridge for 20 minutes. Serve at room temperature

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FROM
JOEL ROBERTS

Hot Cocoa

5 MINUTES | SERVES 1

I don't pretend to be a chef. But if there's one recipe I can do, it's "just add water" (or milk, in this case). And since no holiday season would be complete without a cozy cup of hot cocoa, please enjoy the only contribution that I can make.

What You'll Need:

- 1 packet cocoa mix
- 8 oz hot milk or water
- Mini marshmallows



How to Make It:

- Warm the milk in a saucepan or microwave
- Empty packet into mug or stir in milk.
- Top with marshmallows and enjoy!

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FROM
JONATHAN TOAVS



BBBacon

50 MINUTES | SERVES 10

What You'll Need:

- 1-1/2 lbs Premium Hickory Smoked Thick Cut Bacon
- 1 Cup Brown Sugar
- 2 tbsp Honey
- 1/3 cup Woodford Reserve Bourbon (or your favorite bourbon)
- Large Baking Sheet
- Aluminum Foil
- Baking Rack
- Small Bowl
- Small Spoon
- Tongs
- Paper Towels

How to Make It:

- Preheat oven to 400F
- Cover baking sheet in aluminium foil and place baking rack on top
- Lay bacon on rack ensuring to not overlap pieces
- Bake bacon for 30 minutes at 400F
- Using tongs place bacon on paper towels to remove excess grease
- Place bacon back on baking rack
- Sprinkle brown sugar evenly on top of each piece of bacon making sure not to miss any bits.
- In a small bowl, combine honey and bourbon, mix them together until well combined
- Drizzle on top of the bacon slices
- Return to oven for 10 minutes at 400F.
- Remove from oven and let rest for 5 minutes. Bacon will be VERY hot
- For more crisp elements, additional time or Butane torch may be used for final touches.

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FROM
KEN MARTIN

Smokey Southern Oven-Fried Chicken

25 MINUTES | SERVES 4-6



What You'll Need:

- 2 lbs Chicken Tenderloins
- 1 Cup Buttermilk
- ½ tsp Lemon Juice
- 1 tsp Hot Sauce
- 2 tbsp Smokey Southern [divided]
- 3 cups Corn Flakes
- 1 gallon Zip top

How to Make It:

- Preheat oven to 375 degrees.
- In a small bowl whisk together buttermilk, lemon juice, hot sauce, and 1 tablespoon Smokey Southern.
- Place 3 cups corn flakes and remaining 1 tablespoon Smokey Southern in a large gallon zip top plastic bag and use rolling pin to crush to crumbs.
- Dip chicken tenders in buttermilk mixture, and then place each piece into the plastic bag, 3 tenders at a time, seal and shake until each piece is evenly coated. Alternatively, place crumbs on tray and roll pieces in crumbs to evenly coat. Place coated pieces on a prepared rack sprayed evenly with cooking spray.
- Bake for 14 minutes (until the coating crisps and browns and an instant-read thermometer inserted registers 160 degrees).

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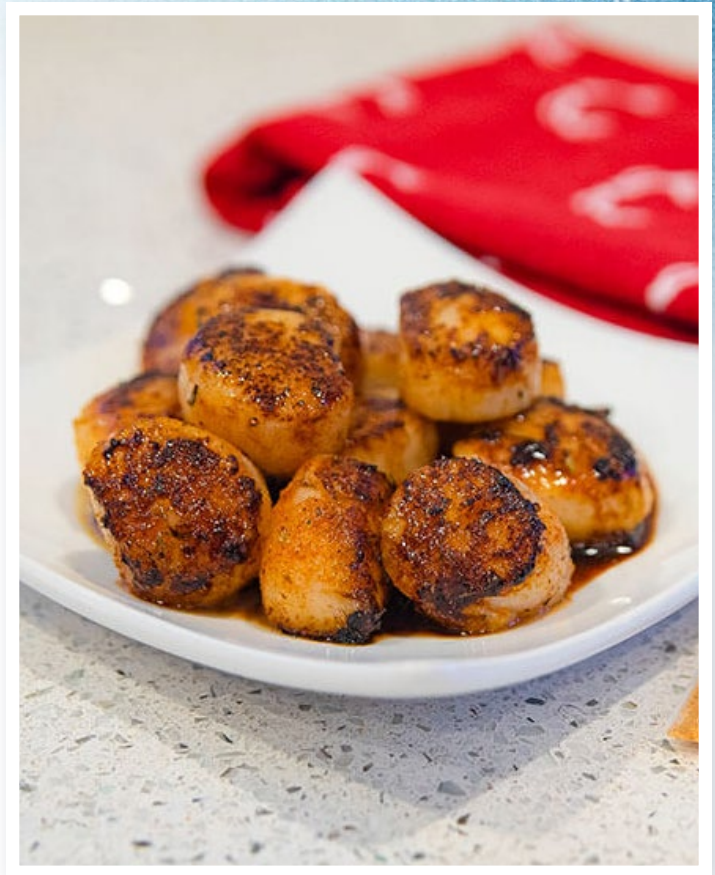


FROM
KERRY MARTIN

Citrus Spice Seared Scallops

20 MINUTES | SERVES 1

Cooking scallops at home has always felt daunting—you really hate to mess up on something that is pretty pricey per pound. But knowing that the trick is getting the scallops very dry will help you get that sear you are looking for. The Citrus Spice rub from your Very Merry Martin holiday box is also the perfect seasoning for seafood.



What You'll Need:

- 12 extra-large (U-12) Dayboat (dry pack) Scallops
- 2 tablespoons Citrus Spice
- 2 teaspoons extra virgin olive oil

How to Make It:

- Lay the scallops out on a paper towel lined sheet pan. Place another layer of toweling on top of the scallops and blot them dry
- Season the scallops on both sides with Citrus Spice
- Preheat a nonstick pan over high heat for 1 to 2 minutes
- When pan is almost smoking hot, add olive oil and let it warm another minute
- Gently lay 6 of the scallops into the hot pan. Let the scallops cook in the pan without moving them.
- Turn them over after 2 to 3 minutes and cook on the other side for a minute or two
- Pull the scallops from the pan and let them rest while you repeat the cooking process with the remaining scallops. (If you feel adventurous or have a cooking companion, you can cook all the scallops at once using two pans.)

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FROM
KRISTA WELTER

Christmas Punch

5 MINUTES | SERVES 14

I've made this drink for holidays and other special occasions. The almond extract gives this traditional party punch a unique flavor. It's easy to quickly throw together, and looks so pretty in a pitcher. Add a little rum for an adults-only version.



What You'll Need:

- 6 cups cranberry juice, chilled (use a juice blend that has other fruits in it, such as grape, pomegranate, and apple)
- 3 cups pineapple juice, chilled
- 1 tablespoon almond extract
- 3 liters ginger ale, chilled
- 1 12 oz. bag of fresh cranberries (optional)
- 2 fresh limes, sliced (optional)

How to Make It:

- Pour cranberry juice, pineapple juice, and almond extract into a large drink dispenser and mix
- Pour in the ginger ale and stir, but don't stir too much or the ginger ale will go flat
- Add the cranberries and limes
- Add ice if the ingredients weren't already chilled

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FROM
LUKE JOHNSTON

Sweet Potato Casserole

40 MINUTES | SERVES 8

I never really liked sweet potato casserole until I was asked to make my own for a holiday dinner. This version is actually a combination of several different recipes that I found online. I pulled ingredients from each that I thought would taste the best and put them all together to create this amazing casserole.



What You'll Need:

- 5 sweet potatoes (fully cooked and skinned)
- ½ cup white sugar
- 1 tsp cinnamon
- ¼ tsp nutmeg
- 2 eggs
- ½ tsp salt
- ½ cup milk
- ¾ tsp vanilla extract
- 14 tbsp melted butter (divided)
- 1 ½ cup brown sugar
- 1 cup all purpose flour
- 2 cups chopped pecans

How to Make It:

- Preheat oven to 325 degrees.
- (If you haven't already cooked your sweet potatoes, I recommend using an Instant Pot to cook them. It perfectly seals in all of the potato's nutrients and is so easy to do.)
- Combine cooked potatoes, white sugar, cinnamon, nutmeg, and eggs and mix well.
- Then add salt, milk, vanilla extract, and (4) tbsp of melted butter. Set bowl aside.
- In a different bowl, mix brown sugar, all-purpose flour, and chopped pecans thoroughly. Then mix with (10) Tbsp of melted butter.
- Spread sweet potato mixture in 9" x 13" pan. Spread pecan topping evenly over sweet potatoes.
- Cook for 30 Minutes.

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FROM
MACKENZIE CAMPBELL

Chicken Enchiladas and Sauce

1.5 HOURS | SERVES 8

In my small town, we were always close with our neighbors growing up, and during the holidays we would spend our Christmas dinners together like extended family. Our next-door neighbors had relatives from Mexico, so instead of turkey, we would all share their traditional meal of authentic enchiladas and tamales.



What You'll Need for the Sauce:

- 2 tablespoons olive oil
- 2 tablespoons all-purpose flour (or gluten-free flour blend)
- 4 tablespoons chili powder
- 1 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground cumin
- 1/4 teaspoon dried oregano
- 1/4 cup broth (chicken or vegetable)
- 1 tablespoon of tomato paste
- A pinch of Smokey Southern spice mix (to make it spicier, add cayenne)

What You'll Need for the Enchiladas:

- 2 tablespoons avocado oil(or olive oil)
- 1 small white onion, peeled and diced (usually cook this separate with some oil)
- 1 1/2 pounds boneless skinless chicken breasts, cut into half-inch pieces
- 1 4 oz. can diced green chiles (or these can be diced and cooked with the onions)
- Sea salt and freshly-cracked black pepper
- 1 15 oz. can black beans, rinsed and drained
- 8 large flour or corn tortillas
- 3 cups Mexican-blend shredded cheese
- 1 batch red enchilada sauce (homemade or premade)
- Optional toppings – fresh cilantro, chopped red onions, diced avocado, sour cream, and/or crumbled cotija cheese
- Optional fillings – add rice (leftover or make Mexican rice)

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How to Make the Sauce:

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- Make a roux by whisking the flour and oil together over medium-high heat. Cook it for about a minute to get rid of any raw flour flavor
- Add all the spices and herbs into the roux and whisk it all up. Simmer for about 30 seconds. To make the process easier, I like to put all the spices into a small bowl so I can just dump everything in all at once
- Slowly add the broth while continuously whisking to make sure no big lumps form
- Add the tomato paste and continue whisking the sauce until it's completely smooth
- Bring the sauce to a simmer, remove from heat and that's it!

What You'll Need for the Enchiladas:

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- Preheat oven to 350°F
- In large sauté pan, heat oil over medium-high heat
- Add onion and sauté for 3 minutes, stirring occasionally
- Add diced chicken and green chiles, and season with a generous pinch of salt and pepper
- Sauté the mixture for 6-8 minutes, stirring occasionally, or until the chicken is cooked through
- Add in the beans and stir until evenly combined. Remove pan from heat and set aside
- To assemble the enchiladas, lay out a tortilla and spread two tablespoons of sauce over the surface of the tortilla
- Add a generous spoonful of the chicken mixture in a line down the center of the tortilla, then sprinkle with 1/3 cup cheese
- Roll up tortilla and place in a greased 9 x 13-inch baking dish. Assemble the remaining enchiladas
- Spread any remaining sauce evenly over the top of the enchiladas, followed by any extra layer of cheese
- Bake uncovered for 20 minutes, until the enchiladas are cooked through, and the tortillas are slightly crispy on the outside. Transfer the baking dish to a wire baking rack
- Serve the enchiladas immediately while they're nice and hot and melty, garnished with lots of fresh toppings.

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FROM
MATT JOHNSTON

Smokey Southern Deviled Eggs

30 MINUTES | MAKES 2 DOZEN

I happen to love eating deviled eggs. I will admit, there are other members of the family who always seem to be the ones who bring them to the party, and I never end up making them myself. But—with the Smokey Southern spice rub in your Very Merry Martin holiday box, you'll find that you, too, can be the one who is known for deviled eggs with a kick.



What You'll Need:

- 12 hard boiled eggs
- 3 tablespoons olive oil mayonnaise
- 2 tablespoons Dijon mustard
- 1 tablespoon sweet pickle relish
- 1 teaspoon Smokey Southern spice mix
- 1-1/2 teaspoons hot sauce (like Tabasco or Cholula)

How to Make It:

- Start with a dozen hard boiled eggs. (A great method for getting easy-to-peel, perfect eggs is using an Instant Pot. Add one cup of water to the pot and insert the rack for up to 12 eggs to sit on. Cook on the high pressure manual setting for 6 minutes and do a quick release. As normal, follow by putting the eggs in an ice bath
- Cut each egg in half lengthwise. Remove the yolks and place in a medium bowl
- Add the mayonnaise, mustard, and sweet relish. Mash with fork and mix well (until smooth)
- Season to taste with Smokey Southern and hot sauce
- Either spoon the filling into the hollows of the egg whites, or get fancy and transfer the yolk mixture to a pastry or zip top plastic bag with a cut 1/2-inch opening and squeeze the yolk mixture into the egg whites
- Sprinkle the filling with a little more Smokey Southern, and serve

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FROM
MAYA MENDELEWICZ

Apple Tart

2 HOURS | MAKES 1 PIE



What You'll Need:

- 1 1/2 pounds Granny Smith apples (about 3 large apples)
- 1/3 cup + 1 tbsp sugar
- 3 tablespoons unsalted butter, chopped
- 1/4 cup apricot jam, sieved
- 1 tablespoon rum or water
- 3 cups all purpose flour
- 1 teaspoon salt
- 8 tablespoons unsalted butter, chopped and chilled
- 1/2 cup shortening
- 3/4 cup water, with ice added

How to Make It:

- Put flour, sugar, and salt in the bowl of a food processor fitted with the blade attachment. Pulse 2-3 times to combine. Add the butter and shortening. Pulse 10-12 times, until butter is in pea-size pieces. Turn on food processor and pour in the water, keeping any ice from being added. Turn off food processor promptly once all water has been added.
- Turn mixture out onto a clean work surface. Some areas may be wetter than others. Work together with hands to a uniform consistency. Divide dough in even halves. Form each half into a disc. Wrap tightly in plastic wrap and refrigerate at least 30 minutes prior to using.
- If not using the second pie crust, place plastic-wrapped dough in a freezer bag and freeze for later use. Thaw in the refrigerator overnight prior to use.
- Preheat oven to 400 degrees.
- Roll out pie dough to 1/4-inch thickness on a lightly floured surface. Transfer to tart pan, pressing into edges of the pan. Trim excess. Place in freezer while preparing apples.
- Peel apples and slice in half through the core. Remove stems and cores with a melon baller. Slice apples into 1/4-inch slices.
- Arrange apple slices in an overlapping pattern in prepared pastry. Sprinkle with sugar and dot with butter pieces. Bake 45 minutes to 1 hour, until apples and pastry begin to brown. Remove and allow to cool at least 1 hour.
- In a small bowl, melt together the sieved apricot jam and the rum or water. Use a pastry brush to brush mixture over the tart.

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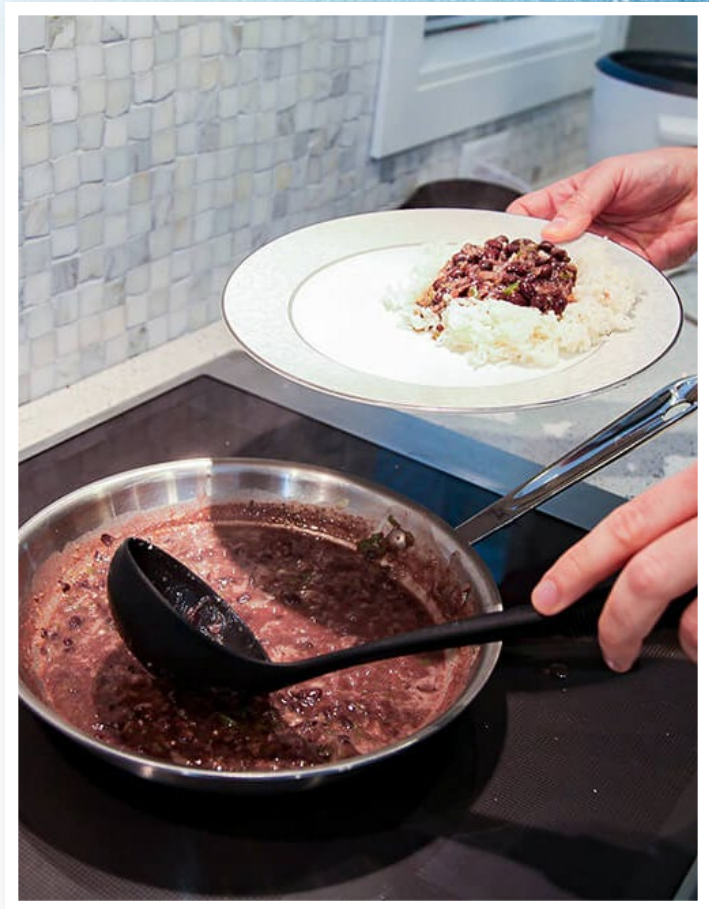


FROM
MIKE WEINBAUM

Abuela's Black Beans over Rice

2 HOURS | SERVES 8

This was one of the first recipes from my wife's grandmother that I tried, and it was love at first bite. Her special method of mashing a portion of the cooked beans was to satisfy her husband—who would have preferred not to see the shape of a single bean in his meal. Their compromise is what makes this recipe so good and a frequent dish during the holidays and all throughout the year.



What You'll Need:

- 1 lb dry black beans
- 1 bay leaf
- 2 tbsp apple cider vinegar
- 8 garlic cloves, mashed and evenly divided
- 1 ½ tsp sugar
- 1 green bell pepper
- 1 yellow onion
- 1 tsp oregano
- 1 tsp cumin
- 4 limes

How to Make It:

- Soak beans overnight in 5-6 cups of water.
- In the same water, cook beans on low for 1 hour. Remove approximately 1 cup of soft beans with strainer. Mash these beans and then return them to the rest of the beans and water. Stir.
- Make a Sofrito by first chopping the bell pepper and onion in a food processor. Mash the garlic and add half to the pepper and onion mixture. Sauté in olive oil until the onion is translucent. Add the Sofrito to the beans along with oregano, cumin, sugar, vinegar, and bay leaf.
- Simmer all together for 1 hour.
- Juice all the limes and make a Mojo sauce by adding remaining mashed garlic to the juice.
- Add salt and pepper to the beans to taste, serve over cooked rice with Mojo sauce on the side.

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FROM
NICOLAS GUERRA

Buffalo Chicken Dip



30 MINUTES | SERVES 4

What You'll Need:

- 2 10 oz. cans chunk chicken drained
- 2 8 oz. packages cream cheese, softened
- 1 cup of ranch dressing
- 3/4 cup of pepper sauce (Franks Red Hot)
- 1-1/2 cup of shredded cheddar cheese

How to Make It:

- Preheat oven to 400 degrees.
- Heat and mix the chicken and hot sauce in a pan over medium heat until it's evenly mixed and you hear it start to sizzle
- Add the cream cheese and combine it until its completely melted
- Once cream cheese is evenly mixed in, add the ranch and shredded cheese and continue mixing
- Transfer into an oven-safe dish and add some shredded cheese on top
- Bake at 400 degrees for 15 minutes
- The dip can be a little spicy if you're not used to spicy stuff, so you can adjust how much hot sauce is put in per preference

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FROM
PATTI REYNOLDS

Bourbon Balls

30 MINUTES | YIELDS 2-3 DOZEN

This recipe came from a friend's mother who made them for years before sharing. Now, my neighbor requests these every Christmas and again when Alabama plays for the National Championship.



What You'll Need:

- 1 box vanilla wafers finely crushed by hand or ground in a food processor
- 1½ tablespoons cocoa powder (I use Hershey's Unsweetened)
- 1 cup powdered sugar, divided ½ in balls
- 1 cup pecans, ground (sometimes you can find Fisher Finely Chopped Toasted Pecans at the store, these are perfect)
- 3 tablespoons light karo syrup
- ½ cup bourbon (I use Woodford)
- Maraschino cherries for garnish

How to Make It:

- Mix all ingredients
- Roll into walnut-sized balls
- Roll in the remaining ½ cup powdered sugar. Enjoy!

Variation for Chocolate Lovers:

- Replace the cocoa powder with 1/3 cup Dutch Process Cocoa in the ball mixture
- Make into balls then roll in a mixture of ½ cup powdered sugar and ¼ cup Dutch Process Cocoa

Variation for Bourbon Lovers:

- Increase the bourbon to ¾ cup for a more pronounced bourbon flavor

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FROM
PATTI REYNOLDS

Nut Cookie Rolls

45 MINUTES | YIELDS 5-6 DOZEN

This recipe came from a dear family friend of my Mother's and has been used for nearly 50 years.



For the Crust:

- 4 eggs room temperature
- 1 and 1/3 cups 2% or whole milk
- 1 teaspoon table salt
- 1/2 cup Fleishman's Rapid Rise Yeast
- 1lb. Crisco
- 5-7 cups all purpose flour to consistency of pie dough. This is affected by temperature and humidity

For the Filling:

- 1 1/2 pounds of finely ground pecans – Fisher's Finely Ground Toasted Pecans are perfect. If grinding your own, it is worth the extra step to toast the pecans in the oven prior to grinding for the filling
- 1/4 cup sugar
- 1/4 cup milk – may need a little more to make "paste consistency"

How to Make It:

- Combine the crust ingredients in mixer with dough hook attachment or knead by hand. Split dough into 3-4 hunks
- Let the dough rest in refrigerator while you prepare the filling
- Combine the filling ingredients
- Split the filling into 3-4 amounts to match the number of dough hunks
- Roll out as you do pie dough but roll on sugar (not flour) until a square the thickness of pie dough
- Preheat oven to 375 degrees
- Cut sheet into 2 x 2 inch squares and place rounded teaspoon of nut mixture into the center of each square
- Fold up two opposite corners to overlap in the center. Press to seal.
- Place on greased cookie sheet or Silpat and sprinkle with sugar
- Bake 15 min or till golden brown

Variation:

- Use some of the dough to roll out into rectangle the thickness of pie dough
- Spread a section of the filling on the rectangle to 1/2" from edge of narrow sides
- Starting with the narrow side farthest from you, roll into log
- Let this chill while you make the other logs or cookies
- Slice the log into 3/8" pinwheels and place on greased cookie sheet or Silpat. Sprinkle with sugar
- Bake for 15 minutes or until golden brown

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FROM
SAMANTHA MILSON

Swedish Cinnamon Buns

1 HOUR | MAKES 10-12 SMALL BUNS



For the Dough:

- 2/3 cup milk plus 1/2 tablespoon
- 6 1/2 tablespoons butter
- 1/2 tablespoon Ground Cardamom (I put a little extra – but up to taste)
- 1 packet yeast (2 1/4 teaspoon)
- 1 egg
- 1/4 cup sugar plus 1 tablespoon
- 1/2 teaspoon salt
- 2 3/4 cup flour – plus extra for dusting
- Egg wash (1 egg with 1 tablespoon of water)

For the Filling:

- 7 tablespoons very soft butter
- 1 tablespoon ground cinnamon
- 1/4 cup sugar

How to Make It:

- Combine milk, butter, and any spices (if using) in a small pan and heat until the butter has melted. Leave to cool down to just above room temp. and dissolve the yeast into the milk – let stand as long as yeast packet says (usually 10 min)
- Transfer the mix to a bowl of a stand mixer fitted with the dough hook, add the egg, sugar, salt and flour. And knead for about 10 minutes or until very smooth, shiny, and elastic. The dough should come clean off the sides of the bowl. Cover the bowl with a clean dish towel and leave to rise for 30-40 minutes or until double in size.
- Follow instructions for sweet dough flavored with cardamom. After the dough had been left to rise, roll out on lightly floured surface to a rectangle.
- Use spatula to spread and even layer of soft butter. Leave 1 1/2 in clear border along the long edge furthest away from you. Sprinkle with cinnamon and sugar all over the butter.
- Fold dough rectangle length wise (long edge to long edge) and using a sharp knife cut into 1-1.2 wide stripes. Gently pick up a strip and stretch it out and wrap around two fingers twice and tuck the end underneath. Place each knot into a paper case (muffin case paper) and transfer to a baking sheet.
- You can also just roll the dough into a log lengthwise and cut as traditional cinnamon rolls.
- Cover the buns with clean dish towel and leave to rise for 25 minutes or until doubled in size.
- Preheat oven to 400. Brush buns very lightly with egg wash and sprinkle with pearl sugar (optional). Bake them for 10-12 minutes or until golden brown. Remove from oven and cool on wire racks.

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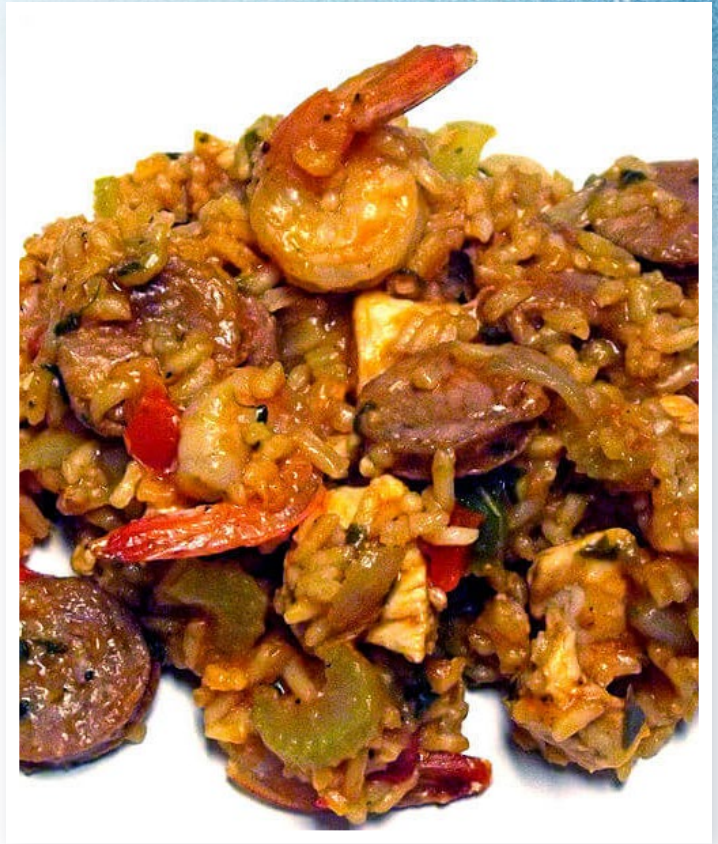


FROM
SHANNON ROBINSON

Cajun Christmas Jambalaya

40 MINUTES | SERVES 4

My wife's whole family grew up in Louisiana, so obviously all of our cooking has Cajun flavors. This is my mother-in-law's recipe who makes the absolute best jambalaya, and it has become a Christmas tradition that we all look forward to eating every holiday season.



What You'll Need:

- 5 lbs sausage (cut into 1" slices)
- 1 14.5 oz. can of stewed tomatoes
- 2 10 oz. cans of Rotel tomatoes
- 5 cups uncooked rice
- ½ cup diced bell pepper
- ½ cup diced onion
- ½ cup chopped mushrooms
- 1 cup of liquid from cooking sausage
- 1 cup of water
- 1 lb. of shrimp, cooked and peeled

How to Make It:

- Cook the sausage in water, and save 1 cup of the liquid for the next step
- Add the tomatoes, bell pepper, onion, mushroom, rice, sausage liquid, and water
- Bring to a boil and stir
- Simmer on medium heat until rice is done, stirring at intervals to keep rice from sticking
- Add shrimp and cook for another 10 minutes
- Garnish with parsley and serve

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FROM
STEVE RAYMOND

Portuguese Steaks

30 MINUTES | SERVES 6

I came across this recipe when I was looking to do something more than just fry steak in a pan with butter and oil. The flavors here really work well together, and it doesn't take long for the marinade to infuse into the meat. But the best part is the "twice-fried" method which gives this steak a great caramelization.



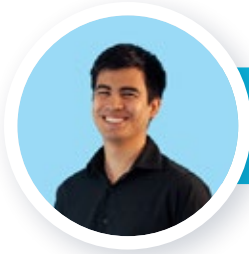
What You'll Need:

- 6-8 thinly sliced steaks
- 1 bottle cooking red wine
- 1 bottle chili sauce
- 2 tsp chopped/minced garlic
- 1 cup of water
- 4 pinches of white pepper
- 4 pinches of salt
- 4 pinches of black pepper

How to Make It:

- In a large bowl, combine all the ingredients listed above with the exception of the steaks.
- Once mixed, place steaks into marinade and let sit for 15 minutes [or longer].
- Set stove to medium-high heat and place pan on burner to heat up.
- Remove steaks individually from the marinade and place in pan. Each steak should receive about 2 minutes per side, depending on how thin the steak is.
- Once all steaks have been cooked, replace the steaks back into the bowl to coat with marinade. Also, pour any juices left behind in the pan back into the bowl.
- Remove each steak individually and cook for a second time on both sides. This time you should see the sides caramelize slightly.
- Once all steaks are cooked for a second time, pour all of the mix into the pan over the steaks and set stove to a high setting to boil. This will help tenderize the steaks.
- Once boiling, allow to cook for another 5-6 minutes total. Upon completion, the mix can be used as a gravy for the top of the steaks and rice or mashed potatoes.

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FROM
VICTOR DE MARCO

Caipirinha (Brazilian Margaritas)

10 MINUTES | SERVES 4

It's almost a rite of passage for every Brazilian to learn how to make our national drink, the Caipirinha. Because everyone has a slightly different way of making it, the tradition gets passed down from your dad. So this is the official De Marco Caipirinha!



What You'll Need:

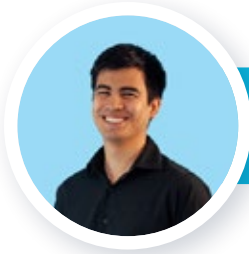
- 3 Limes
- 4 table spoons of sugar
- Ice
- 4.5 oz of Cachaca Silver [Brazilian Rum]

How to Make It:

- Roll limes on surface with the palm of your hand to help release the juices.
- Remove the skin of the lime with knife (it is okay to leave a little of the green skin on, as the oils on the skin help temper the sugar and bring more of the lime flavor out).
- Cut the lime into quarters, ideally removing the center/stem as it is more bitter than the rest of the lime.
- Muddle sugar and limes in mixing glass; add more sugar if you prefer sweeter drinks.
- Add the alcohol. Ideally, it's a 1:1 mix of rum to lime juice, so if the limes had a lot of juice, add more rum. Normally, it's about [3] 1.5 oz measurements of rum.
- Add ice and shake! The more air you incorporate the better it will be.
- Pour the strained drink in shot glasses, but it is meant to be a sipping cocktail.

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FROM
VICTOR DE MARCO

Pao de Queijo (Brazilian Cheese Breads)

10 MINUTES | SERVES 4

Every family get-together has included this Brazilian staple, and the holidays would not be complete without our cheesy bread. While the ones you buy from the freezer section come pretty close, nothing beats the taste you get making them from scratch.



What You'll Need:

- 4-ish cups of Tapioca Flour [Gluten Free]
- 1 cup of water
- 1 cup of whole milk
- ½ cup of vegetable oil
- 2 eggs
- 1 cup of freshly shredded parmesan cheese
- Salt to taste [3 pinches for me]

How to Make It:

- Preheat oven to 375 degrees, and lay out a greased baking sheet or lined with parchment paper
- Boil water in a pan over high heat.
- Once boiling, reduce to medium heat, add milk, and vegetable oil, and stir.
- Turn off heat, but keep pan on stove. Start adding the tapioca flour slowly. Tapioca flour is more like cornstarch, so it will get very sticky. The goal here is to get to a dough-like texture that doesn't stick to your hands. It's a little less than 4 cups depending on how much water was boiled off during step one. If the dough gets too dry, a splash of water will help bring it back to life.
- While the dough is still warm, add the eggs and cheese, mixing thoroughly to incorporate all the ingredients.
- Using your hands, roll the dough into 1-inch balls and place on parchment paper.
- Bake for 35-40 minutes or until golden brown.

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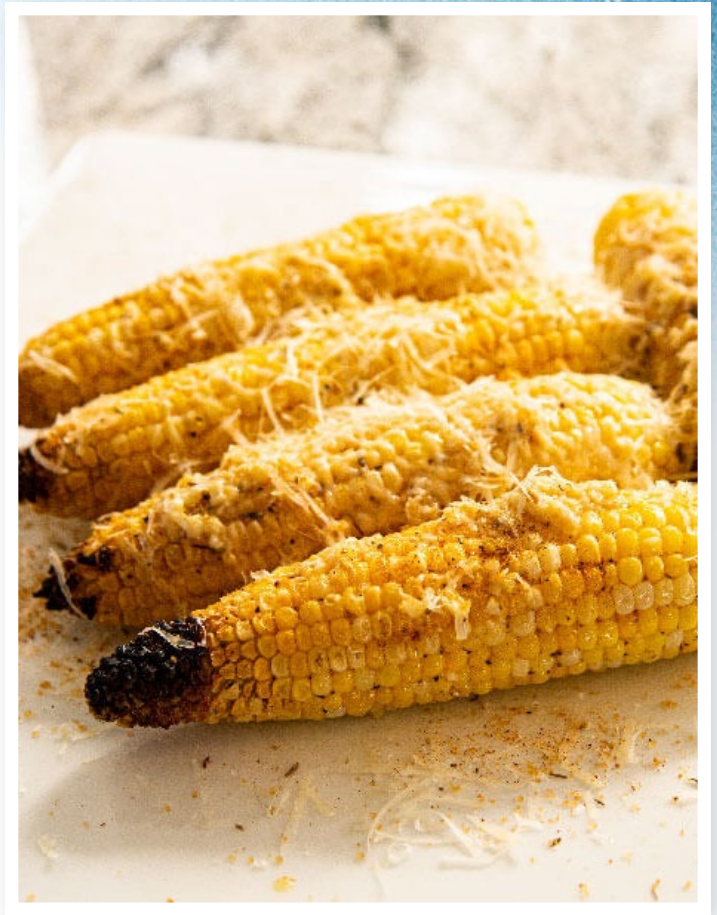


FROM
JOSH MARTIN

Citrus Spice Grilled Corn

1 HOUR | SERVES 8

I truly believe that either of two things can make any recipe infinitely greater: cheese and my Traeger smoker—and this recipe has both. The sweetness of the corn plus the slight hint of sugar in the **Citrus Spice** combine with the smokiness of my grill and freshly shaved Parmesan cheese for a spectacular side dish bursting with flavors.



What You'll Need:

- 1 stick of butter, melted
- 8-12 cloves of garlic, minced
- Salt and pepper to taste (I prefer more than less)
- 2 tablespoons Citrus Spice rub from your Very Merry Martin box
- 8 ears fresh corn
- 1 cup shaved Parmesan
- 1 tablespoon chopped parsley

How to Make It:

- Set smoker or grill temperature to 450° and preheat, with the lid closed for 15 minutes
- Place butter, garlic, salt and pepper in a medium bowl and mix well
- Peel back the corn husks and remove the silk
- Rub the corn with half of the garlic butter mixture
- Sprinkle on the Citrus Spice rub generously
- Close husks and place directly on the grill grate
- Cook for 25 to 30 minutes, turning occasionally until corn is tender. I rotate them around every 5-8 minutes so that I cook at least all four sides
- Remove corn from the grill, and peel and discard the husks. Husks will be super hot, so use gloves
- Place the corn on a baking tray and drizzle with the remaining butter. Top with Parmesan
- Broil the corn for 1-3 minutes on medium to get the cheese to melt. Don't over broil
- Top with more Parmesan and parsley and serve

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FROM
JOSH MARTIN

Smokey Southern Steak

1 HOUR | SERVES 2

Steak really shouldn't be complicated. But, if you have the time and a smoker (I love my Traeger), then there's a great method to getting a perfectly tender piece of meat. This recipe does take an hour, but it's worth it, and it's a great use of the **Smokey Southern** spice rub found in your Very Merry Martin holiday gift box.



What You'll Need:

- 2 large New York strip steaks (the thicker the better)
- 2 tablespoons kosher salt
- Smokey Southern spice rub (from your Very Merry Martin box) to taste
- Olive Oil

How to Make It:

- Use a small amount of olive oil to season the steaks. Rub into the steaks covering both sides
- Season the steaks liberally with the Smokey Southern and salt and set steaks aside while the grill preheats
- When ready to cook, set smoker or grill temperature to 225°F and preheat, with the lid closed for 15 minutes. For optimal flavor, use your smoker's "Super Smoke" method if available
- Place the steaks directly on the grill grate and smoke for 45 minutes to 1 hour, until the internal temperature reaches 105°F
- Remove steaks from the grill and set aside to rest. Cover in Foil but don't take inside
- Increase the grill temperature to 450°F
- Place the steaks directly on the grill grate and cook 3 to 5 minutes per side, or until the internal temperature reaches 120°F to 125 depending on your steak
- Remove from grill and let rest 5 minutes before serving

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